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andrew james

# Bread Maker 17 Functions

Please read the manual fully before using the appliance and keep the manual safe for future reference.

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**UK and EU Guarantee**

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com
Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/

**Disposal of the appliance**

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

Correct disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



**General safety instructions**

When using any electrical appliance, basic safety precautions should always be followed including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.

- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

**Appliance specific safety instructions**

- Do not place the appliance near hot gas/electric burners or in a heated oven.
- Do not touch any moving or spinning parts of the machine while it is in operation.
- Do not switch on the appliance if the bread pan is not positioned correctly, or if the bread pan is not filled with ingredients (except for the initial burning off of substances left on during the manufacturing process).
- Do not beat the top or the edge of the bread pan to remove the bread as this may damage the bread pan.
- Metal foils or other materials must not be inserted into the bread maker as this can cause a fire or short circuit the appliance.
- Never cover the bread maker with a towel or any other materials. Heat and steam must be able to escape freely. A fire can be caused if it is covered by or comes into contact with combustible material.
- Do not use the appliance outdoors.
- The appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
- Do not touch the hot surfaces of the appliance during operation.

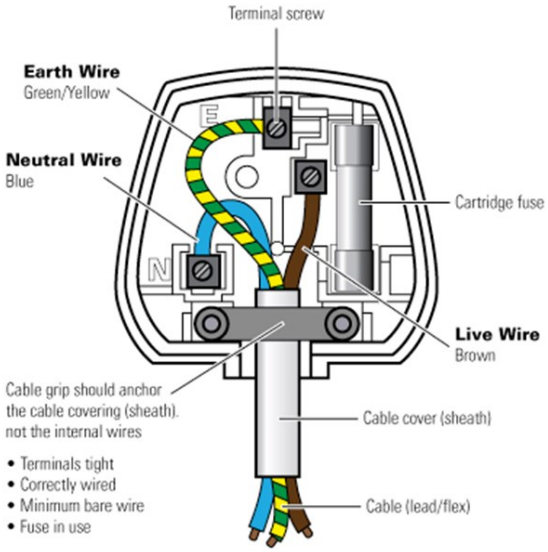


**Electrical information**

**Please note:**

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live** (**Brown**) wire connects to the right-most live (L) terminal nearest to the fuse.
- The **Neutral** (**Blue**) wire connects to the left-most neutral (N) terminal.
- The **Earth** (**Green and Yellow**) wire connects to the central, top most earthed (**E**) terminal.




**Warning**:

If the appliance is double insulated indicated by the double insulated symbol: ⧈

it should not have an earth wire or earth connection.

**Plug**

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket.

If the supply cord is damaged it must be replaced by a service agent or a similarly

*16. Gluten free*

The ingredients to create gluten-free breads are unique. While they are “yeast breads,” the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise and, due to the high moisture content, baking time is increased. Mix-ins must be added at the very beginning of the cycle with the other basic ingredients.

**Recipe**

Colour selection: Dark/Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Milk | 175ml | Milk | 250ml | Milk | 310ml |
| Oil | 3 big spoons | Oil | 5 big spoons | Oil | 6 big spoons |
| Sugar | 1/2 small spoon | Sugar | 1 small spoon | Sugar | 1 small spoons |
| Gluten free flour | 260g | Gluten free Flour | 380g | Gluten free Flour | 450g |
| Egg | 1 | Egg | 1 | Egg | 2 |
| Yeast | 1 small spoon | Yeast | 1 small spoon | Yeast | 2 small spoons |

*17. Ferment*

This function will allow you to create your own bread recipes, tailor made to your needs. Place your dough in the Digital Bread Maker and select function 17. Ferment. The bread maker will allow your dough to rise for 30 minutes giving the dough more depth of flavour.



- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not operate the unit without the bread pan placed in the chamber.
- Do not use accessories or attachments that are not recommended by the manufacturer.
- Do not use the appliance if it has been damaged or dropped in any way.
- After using the appliance allow it to cool completely before handling it.
- Do not move the bread maker whilst it is in use.

**Appliance components illustration**

| |
|---|
| 1. Digital display buttons |
| 2. LCD Display |
| 3. Non slip feet |
| 4. Bread chamber |

**Accessories**

- Measuring cup
- Measuring spoon
- Dough hook
- Bread pan
- Removable ingredients dispenser
- Kneading blade



*14. Bake*

The bake setting is for baking only, which can be used to increase the baking time on selected settings this feature is very helpful to set jams and marmalades. This programme is normally used together with the Dough function and will allow additional ingredients to be added (kneaded) into the bread before the loaf is cooked. Remove the kneading paddle from the baking pan, reshape the dough and return it to the machine. Allow the dough to rise for at least 40 minutes and place it back in the machine. Select the Bake programme to then cook the bread. The Bake programme can also be used to add more colour to loaves. Simply press the Bake programme and bake the loaf until the required colour is achieved.

*15. Yoghurt*

**Recipe**

| | |
|---|---|
| Long life milk | 350ml |
| Natural yogurt | 50ml |
| Sugar | 3 tbsp. |

Note:

- The default setting is 8 hours but to obtain a firm consistency of a pouring yoghurt it is recommended to manually increase the time of the appliance to 12 hours.
- Alternatively for a thicker consistency use the default time setting of the yoghurt maker but add milk powder.

*13. Jam*

The bread maker is a great cooking appliance for making homemade jams and chutneys. If fruit or vegetables are frozen, thaw completely before use. Crush berries with a fork or potato masher. Make sure that the strawberries are not pureed. Put berries and sugar into the pan of the machine. Select the jam programme and start the program. Do not alter the ingredient quantities as they will not set correctly.

**Recipe:**

| | |
|---|---|
| Strawberries | 300g |
| Jam Sugar | 300g |
| Lemon | Juice of |

Note

- After the jam programme has finished, the mixture is still hot and bubbling. Please display caution when removing the bread pan from the bread machine, wear oven gloves or protective hand wear.
- Always use ripened fruit.
- Mash fruit before making jam.
- Allow the jam to cool in the refrigerator to allow it to thicken.



**Using the bread maker for the first time**

During initial use the bread maker may emit a little smoke and smell, this is due to the burning off of substances left on during the manufacturing process and is completely normal but can affect the taste of your bread, therefore please follow these steps before using the machine:

1. Wash the bread pan and kneading paddle in hot soapy water and dry them thoroughly.
2. Position the bread maker on a flat, dry heat resistant surface.
3. Place the bread pan into the bread machine and turn it clockwise until it has fully clicked into place.
4. Fix the kneading blade onto the drive shaft.
5. Close the lid of the appliance.
6. Plug the appliance in and switch it on at the mains.
7. The bread maker will beep to signal that the appliance has turned on and the LCD display will automatically display “750g, Function 1, MEDIUM, 3:11”
8. Press the **MENU** button repeatedly and select the programme **Bake.** If you miss the programme keep pressing the **MENU** button until you reach the **Quick** bake programme again.
9. Select the programme and press the **START/STOP** button and leave the bread maker to bake for ten minutes.
10. Press the **START/STOP** button after ten minutes to stop the programme.
11. Open the bread maker and allow the bread maker to fully cool.
12. To remove the bread pan rotate it in an anti-clockwise direction.
13. Wash and dry the bread pan and return it to its original place.

**Control panel**

*Menu*

When the appliance is first plugged in the LCD display will automatically display:

**3.11/ Medium/ Function 1/ 750g**

Select one of the functions from 1-17 by pressing the **MENU** button, it will scroll through the functions with each individual press.

| | | | |
|---|---|---|---|
| 1. Soft Bread | 2. Sweet Bread | 3. Natural Sourdough | 4. French Bread |
| 5. Whole-Wheat | 6. Quick Bread | 7. Sugar-free | 8. Multigrain |
| 9. Milky Loaf | 10. Cake | 11. Raw Dough | 12. Leaven Dough |
| 13. Jam | 14. Bake | 15. Yoghurt | 16. Gluten free |
| 17. Ferment | | | |



*12. Leaven Dough*

Leavened dough is a dough that has a leavening agent such as yeast and baking sodas and powders to enable the dough to rise and become light and airy. Leavened dough can be used for bread, pizza, quick breads e.g. gingerbread.

**Recipe**

Loaf setting: N/A

Weight: N/A

| | |
|---|---|
| Water | 240ml |
| Oil | 2 Big Spoons |
| Salt | 1½ Small Spoons |
| Sugar | 1 Big Spoon |
| Strong White Bread Flour | 470g |
| Yeast | 1½ Small Spoons |

*10. Cake*

This function is very versatile, enabling you to make cakes with a high sugar and fat content.

| | |
|---|---|
| Soft Butter/ Margarine | 225g |
| Caster sugar | 225g |
| Eggs | 4 |
| Self-raising flour | 225g |
| Vanilla Extract | 1 tsp |

**Recipe**: Vanilla Sponge Cake

Vary your cake by adding different flavours, to suit your taste.

*11. Raw Dough*

Unleavened dough is a dough without a rising agent. This kind of dough is usually used for breads such as roti, matzo and tortilla.

| | |
|---|---|
| Water, lukewarm | 250ml |
| Oil | 75ml |
| Salt | 1 small spoon |
| Baking powder | 1 small spoon |
| Strong White Bread Flour | 390g |

**Recipe:** Tortilla

Allow ingredients to mix in the breadmaker. Once function is complete remove the dough, cut into 16 pieces and roll each piece into a circle. Dry fry the tortilla in a frying pan until cooked.



**Appliance functions**

*Loaf*

Select the size of the bread: **500g** ,**750g**, **1000g**. After selecting the desired size, the LCD will display the corresponding size. Please note the total operation time may vary with the different loaf size. This button is not applicable to some programmes.

**Note**: Loaf size is only applicable to functions 1-9 and 16.

*Colour*

Select **Light**, **Medium** or **Dark** colour for the crust. This is not applicable for some programmes, for details refer to the corresponding programme described in the section "**LOAF**".

*Start/Stop*.

- To start a programme, press the **START/STOP** button once. A short beep and the two dots will flash, signalling the programme is beginning to start.
- All other buttons are inactive during a programme cycle, apart from the Start/ Stop button and the +/- buttons which when pressed together can illuminate the bread pan.

To cancel the programme during operation. Press and hold the Start/ Stop button for approximately three seconds, a beep will then signal the programme has initiated the close down procedure.

*Pause*

After an operation starts you can press the **PAUSE** button to pause it at any time. The operation will be paused but the setting will be memorized and the outstanding time will flash on the LCD screen. Press the **PAUSE** button again and the programme will continue. If left for 10 minutes without pressing any button the programme will continue.

*Delay timer- "+" and "-" function*

After selecting the Menu function 1-17, the programme finishing time can be delayed using the "+" button. To delay the finishing time please follow the instructions:

1. Select your menu function 1-17. Press the "+" button to increase the function time.
2. The time will now increase by ten minutes, to re-adjust the time press the "-" button accordingly.
3. Then select the "**LOAF**" size and "**COLOUR**" of the loaf.

Example:

If your chosen bread maker function takes 2.59hrs to make a loaf, but you want the bread to be ready in 5 hours time, you would to increase the delay time to 5.00hrs. The baking time will be incorporated into the time so your bread will be ready in 5 hours time.

The maximum amount of time you can delay the bread maker function is up to 15.00hrs.

**Note:** For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

Do not use the delay function when making whole wheat bread.

*Memory function*

If the appliances electrical supply is cut off during operation or before selecting the function of the appliance the bread machine has a built in memory. This will record any information that has been pre-set before the appliance was disconnected.

Note: The time that is recorded on the LCD may not match the equal time that the appliance was set at before, this due to the fact that the appliance takes into consideration the time the appliance was disconnected and the original working time.



*9. Milky Loaf*

This loaf is enriched with milk to give it a beautiful, soft texture. Skimmed, semi-skimmed and full fat milk can be used in this recipe. Due to the higher fat content, the crust will be darker than a white loaf.

Recipe: Milk Bread

Colour selection: Dark/Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Milk | 160ml | Milk | 240ml | Milk | 310ml |
| Oil | 2 big spoons | Oil | 2 big spoons | Oil | 3 big spoons |
| Sugar | 1 big spoon | Sugar | 1 big spoon | Sugar | 2 big spoons |
| White Bread Flour | 300g | White Bread Flour | 400g | White Bread Flour | 520g |
| Egg | 1 | Egg | 1 | Egg | 1 |
| Milk powder | 2 big spoons | Milk powder | 3 big spoons | Milk powder | 5 big spoons |
| Yeast | 1 ¼ small spoons | Yeast | 1 ¼ small spoons | Yeast | 1 ½ small spoons |

*8. Multigrain*

**Recipe**: Multigrain

Colour selection: Dark/Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Water | 120ml | Water | 170ml | Water | 210ml |
| Oil | 2 big spoons | Oil | 2 big spoons | Oil | 3 big spoons |
| Salt | ½ small spoon | Salt | 1 small spoon | Salt | 1 ½ small spoon |
| Sugar | 1 big spoon | Sugar | 1 big spoons | Sugar | 2 big spoons |
| Milk powder | 1 big spoons | Milk powder | 2 big spoons | Milk powder | 3 big spoons |
| Whole wheat flour | 50g | Whole wheat flour | 75g | Whole wheat flour | 100g |
| Oatmeal | 50g + 1 tbsp | Oatmeal | 75g + 1 tbsp | Oatmeal | 100g + 2 tbsp |
| White Bread Flour | 150g | White Bread Flour | 230g | White Bread Flour | 300g |
| Egg | 1 | Egg | 1 | Egg | 1 |
| Yeast | 1 small spoon | Yeast | 1 small spoon | Yeast | 1 ½ small spoons |

Lightly sprinkle remaining oatmeal over the top of the loaf whilst it is still hot.



*Keep warm function*

To make the bread maker more convenient to use and improve heat preservation the appliance has an automatic keep warm function. The automatic keep warm function will come on immediately after the appliance operation has finished and will last up to one hour. The end of the keep warm function will be signalled when the appliance beeps. To shut the keep warm function down manually press the **START/STOP** button for one second, the LCD will then return to its original state.

*Ingredients dispenser*

The appliance can be used either with the removable ingredients dispenser or independently without it. For recipes that require the ingredients dispenser to be used, fill the dispenser with ingredients prior to use and attach it to the inside of the lid of the bread maker before selecting and starting the operation. After about twenty minutes the bread maker will automatically dispense the ingredients into the bread pan.

**Note:** Do not use chocolate or chocolate chips in the dispenser, add them to the mix before operating the appliance.

*Light function*

During operation press “+” and “-” together, the bread making compartment will illuminate allowing the user to view the progress of the operation.

**Instructions for use**

Always measure the ingredients when making bread. It is strongly recommended to use the measuring cup provided or measuring spoons to obtain an accurate amount. The use of incorrect measurements can cause the bread to fail.

*Weighing liquid ingredients*

Water, fresh milk or milk powder solution should be measured accurately with measuring cups. This can be done by placing a measuring cup on an even surface and looking at it from a level view. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly before adding other ingredients.

*Adding sequence*

The sequence of adding ingredients should be followed exactly as stated in the recipe. Generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredients, the flour should not be wetted completely by the liquid. The yeast can only be placed onto dry flour and the yeast should not touch the salt. When you use the delay function for a long period of time, never add the perishable ingredients such as eggs etc.

If you wish to add extra ingredients to basic recipes it can be done in any of the following two ways:

1. You can add extra ingredients to the bread pan with your basic ingredients at the start of a programme. If you choose to add the extra ingredients at the start of the programme they will not be kept whole but will add extra flavour and depth to the bread.
2. Extra ingredients can also be placed in the dispenser of the bread maker and will be added to the dough automatically at the correct time.
3. Extra ingredients can be incorporated into the dough before shaping the dough and baking, by using the **Leaven Dough** programme.



*7. Sugar-free*

This bread is sugar free, using the sugar replacement, Stevia. You can also experiment with different kinds of sweeteners and honey in this recipe.

**Recipe:** Sugar Free Bread

Colour selection: Dark/Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Water | 150ml | Water | 240ml | Water | 320ml |
| Oil | 2 big spoons | Oil | 2 big spoons | Oil | 3 big spoons |
| Salt | ½ small spoon | Salt | ½ small spoon | Salt | 1 small spoon |
| Egg | 1 | Egg | 1 | Egg | 1 |
| Stevia | ½ small spoon | Stevia | 1 small spoon | Stevia | 1 ½ small spoons |
| White Bread Flour | 300g | White Bread Flour | 450g | White Bread Flour | 600g |
| Milk powder | 2 big spoons | Milk powder | 3 big spoons | Milk powder | 4 big spoons |
| Yeast | 1 small spoon | Yeast | 1 ¼ small spoons | Yeast | 1½ small spoons |

*6. Quick Bread*

The programme will knead, rise and bake the loaf within a shorter period of time than the basic bread programme. The bread baked on this setting is usually smaller with a more dense texture. The rising agent for quick breads are bicarbonate of soda and baking powder. The Quick function is mainly used for recipes such as the chocolate and banana loaf.

**Recipe:** Banana and Chocolate Chip Bread

Colour selection: Dark/Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Plain flour | 180g | Plain flour | 260g | Plain flour | 350g |
| Baking powder | 1 tsp | Baking powder | 1 tsp | Baking powder | 1½ tsp |
| Bicarbonate of soda | ½ tsp | Bicarbonate of soda | ½ tsp | Bicarbonate of soda | 1 tsp |
| Sugar | 100g | Sugar | 150g | Sugar | 200g |
| Oil | 2tbsp | Oil | 3 tbsp. | Oil | 4tbsp |
| Eggs | 2 | Eggs | 2 | Eggs | 3 |
| Ripe Bananas (chopped) | 1 | Ripe Bananas (chopped) | 2 | Ripe Bananas (chopped) | 3 |
| Chocolate chips | 40g | Chocolate chips | 50g | Chocolate chips | 75g |

Note:

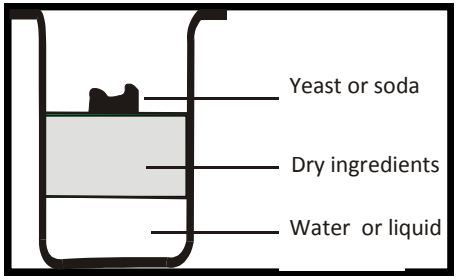
Place chocolate chips directly into the baking tin, not into the ingredients drawer.



**Using the appliance to make a loaf**

1. Lay the appliance on a firm and even surface. Place the bread pan in position, turn it clockwise until a click can be heard. Once you have fitted the bread pan, attach the kneading blades to the axis in the middle of the bread pan. Prior to baking it is advised that you grease the kneading blade with margarine. This will stop the dough from sticking to the kneading blade and make it easier to remove.

2. Place the ingredients into the bread pan, putting the water in first followed by the sugar, salt and flour. Always add the yeast or baking powder last. This should be done by placing a small indentation in the flour making sure it avoids contact with the liquid or salt.




**NOTE**: The maximum quantity of flour and yeast is 600g and 3 teaspoons.

4. Close the lid gently and plug the power cord into a wall outlet.

5. Press the **MENU** button until your desired program is selected.

6. Press the **LOAF/SIZE** button to select the desired size (if applicable).

7. Press the **COLOUR** button to select the desired crust colour (if applicable).

8. Press the **START/STOP** button to start the operation.

9. During operation, the appliance will add the fruit or nut ingredients that are in the **ingredients box** to the bread pan automatically (this excludes programmes for Leaven **Dough**, **Jam** and **Bake**).

10. Once the process has been completed, 10 beeps will signal. Press the **START/ STOP** button for approx. 3 seconds to stop the automatic keep warm function and take out the bread using oven gloves. Open the lid, turn the bread pan in an anti-clockwise direction until it reaches the **UNLOCK** position, then take it out from the bread maker. **CAUTION**: The bread pan and bread may be very hot! Always handle them with care.

11. Press the **START/STOP** button for three seconds until the LCD display is set to its default function.

12. Let the bread pan cool down before removing the bread. Use a non-stick spatula

to gently loosen the sides of the bread from the pan.

13. Turn the bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake the bread pan until the bread falls out.

**Ingredients Information**

*Bread flour*

Bread flour has a high gluten content (it can be also be called high-gluten flour which contains high protein), it has good elasticity and can keep the bread from collapsing after rising. As the gluten content is higher than normal flour, it can be used for making larger sized breads. Bread flour is the most important ingredient in making bread.

*Plain flour*

Flour that contains no baking powder is ideal for making express breads.

*Whole wheat flour*

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and contains more nutrients than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole-wheat flour and bread flour to achieve the best results.

*Black wheat flour*

Black wheat flour, also known as “rough flour” is a high fibre kind of flour and is similar to whole-wheat flour. To obtain a large size after rising, it must be used in combination with a high proportion of bread flour.

*Self-raising flour*

A type of flour that contains baking powder that is generally used for making cakes.

*Cornflour and oatmeal flour*

Corn flour and oatmeal flours are ground from corn and oatmeal separately. They are the additive ingredients for making rough bread, which is used to enhance the flavour and texture of the bread.

*Sugar*

Sugar is a very important ingredient, which increases the sweet taste and colour of the bread. Sugar is also considered as nourishment for the yeast. White sugar is largely used but brown sugar and icing sugar may be used for special dietary requirements.



*5. Whole-Wheat*

Whole wheat bread is a yeast bread that mainly consists of whole wheat flour (50% or more). Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry (including the bran and the germ). Using whole wheat flour produces bread that is brown to dark brown in colour (when all whole wheat flour is used) and the breads are more flavoursome and healthier, than breads made with refined white flours (even though “lost” nutrients are added back into white flours). This function requires a longer preheating time as the grain needs to swell and expand.

**Recipe**: Whole wheat bread

Colour selection: Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Water | 155ml | Water | 230ml | Water | 310ml |
| Oil | 2 big spoons | Oil | 2 big spoons | Oil | 2 big spoons |
| Salt | ½ small spoon | Salt | ½ small spoon | Salt | 1 ½ small spoon |
| Sugar | 2 big spoon | Sugar | 3 big spoons | Sugar | 4 big spoons |
| Milk powder | 2 big spoons | Milk powder | 3 big spoons | Milk powder | 4 big spoons |
| Whole wheat flour | 200g | Whole wheat flour | 300g | Whole wheat flour | 400g |
| White Bread Flour | 100g | White Bread Flour | 150g | White Bread Flour | 200g |
| Yeast | 1 small spoon | Yeast | 1 small spoon | Yeast | 1 ½ small spoons |

**Note**: After the appliance has finished mixing, pause the appliance and scrape the existing flour into the mixture to ensure that all ingredients are fully mixed together.

*4. French Bread*

For light breads made from fine flour. French bread requires special timing and temperatures to achieve that wonderful crispy, nicely browned crust.

**Recipe**

Colour selection: Dark/Medium/Light
Note:

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Water | 155ml | Water | 230ml | Water | 300ml |
| Oil | 2 big spoons | Oil | 2 big spoons | Oil | 3big spoons |
| Salt | ½ small spoon | Salt | 1 small spoon | Salt | 1 ½ small spoon |
| White Bread Flour | 250g | White Bread Flour | 375g | White Bread Flour | 500g |
| Yeast | 1 ¼ small spoons | Yeast | 1 ¼ small spoons | Yeast | 1 ½ small spoons |

- Butter may be used instead of oil.



*Yeast*

After the yeasting process begins, the yeast will produce carbon dioxide. The carbon dioxide will expand the bread and make the inner fibre soften. However, yeast is fast breeding and needs carbohydrate found in sugar and flour as nourishment.

1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast is best stored in the refrigerator, as the fungus in it will be killed at high temperatures. Before using yeast check the production date and storage life of your yeast. Refrigerate it as soon as possible after each use. The main cause of bread failing to rise is bad yeast. The method described below will check whether your yeast is fresh and active.

(1) Pour 1/2 cup warm water (45-50˚C) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. of yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth that appears should come up to 1 cups worth. Otherwise the yeast is dead or inactive.

*Salt*

Salt is necessary to improve the flavour and crust colour of the bread. Salt can also stop the yeast from working. Never use too much salt in a recipe.

*Egg*

Eggs can improve bread texture and make bread more nourishing and larger in size. Eggs must be added and mixed in evenly.

*Grease, butter and vegetable oil*

Grease can make bread soft but can reduce storage life. Butter should be melted or chopped into small pieces before using.

*Baking powder*

Baking powder is used for rising quick bread and cakes, as it does not need time to rise and instead produces air. The air will form to soften the texture of the bread or cakes.

*Bicarbonate of Soda*

Soda is similar to baking powder. It can also be used in combination with baking powder as a rising agent for quick breads.

*Water and other liquid*

Water is an essential ingredient for making bread. Generally speaking the water temperature should be between 20˚C and 25˚C for the best results. The water may be replaced with fresh milk or water mixed with 2% milk powder, which will enhance the breads flavour and improve crust colour. Some recipes may call for juice, e.g. apple juice, orange juice, lemon juice and so on for the purpose of enhancing flavour.

**Hints and Tips**

- Always use good quality ingredients, the quality of the ingredients used will be reflected in the taste of the bread. It is worth investing in good quality ingredients to ensure good quality bread.
- Measure your ingredients accurately. Under or over measurement of ingredients can have an adverse effect upon your baking. Always use the measuring spoon/ cup provided and weighing scales.
- When using the time delaying function do not use perishable ingredients such as eggs, milk, cheese and meat.
- Do not open the bread maker during operation, this is tempting but please refrain as the baking process will be affected. Use the viewing window of the appliance instead.
- We recommend that the room temperature is between 15˚c and 34˚c to ensure the perfect operation of the bread maker machine.



**Recipe:** Sourdough

Colour selection: Dark/Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Starter | 150ml | Starter | 225g | Starter | 300ml |
| Water, luke-warm | 90ml | Water, luke-warm | 130ml | Water, luke-warm | 170ml |
| Oil | 1 big spoon | Oil | 1 big spoon | Oil | 2 big spoons |
| Strong White Bread Flour | 250g | Strong White Bread Flour | 375g | Strong White Bread Flour | 500g |
| Salt | 1 small spoon | Salt | 1 small spoon | Salt | 1½ small spoon |
| Caster sugar | 1½ small spoons | Caster sugar | 1½ small spoons | Caster sugar | 1 big spoon |

*3. Natural Sourdough*

Sourdough bread is a bread with a unique flavour, made from a starter. The sourdough starter takes some preparation so the bread making needs to be planned for in advance. There are varying methods of making a sourdough starter, but the following is simple and effective, using ingredients you will already have for breadmaking.

| | |
|---|---|
| Strong Bread Flour | 450g |
| Yeast | 2 small spoons |
| Water, lukewarm | 300ml |

1. Mix the flour and yeast together in a large bowl. Making a well in the middle of the flour mix, add the water, gradually blending together to make a thick batter.
2. Cover the mix with a cloth and leave for 3-5 days. The starter should rise in the bowl and bubble. This shows the starter is active.
3. Once the starter is bubbling, discard half of the mix and add 225g flour and 150ml water. Mix until combined then cover the starter for another 2 days. This step is called 'feeding'.
4. The starter needs to be fed every 2 days, and whenever you take some of the starter to make bread.
5. If you are using the starter every 2-3 days for making bread the starter can stay covered in the kitchen. If the starter is not required for bread making very often, put it in an airtight jar in the fridge. Before using the starter after it has been in the fridge, allow it to come to room temperature, stir it, then feed it to ensure there is plenty of activity before using it for bread making.



**Care and cleaning**

Disconnect the machine from the power outlet and let it cool down before cleaning.

**Bread pan**: Remove the bread pan by turning it anti-clockwise; pull the handle to remove it. Wipe the inside and the outside of the pan with a damp cloth. Do not use any sharp or abrasive agents as this could damage the non-stick coating. The pan must be dried completely before installing.

**Kneading blade**: If the kneading blade is difficult to remove from the bread, use the hook. Also wipe the blade carefully with a damp cloth preferably made of cotton. Both the bread pan and kneading blade are dishwasher safe components.

**Removable ingredient box**: After each use, clean the ingredient box with a damp cloth, then use a dry cloth to wipe it again.

**Housing**: Gently wipe the outer surface of the housing with a wet cloth. Do not use any abrasive cleaner for cleaning as this will degrade the polish of the surface. Never immerse the housing into water for cleaning.

Before the bread maker is packed for storage, ensure that it has cooled down, been cleaned and is completely dry with the lid closed.

Ensure you:

- Periodically check the appliance parts before reassembling them.
- Store the bread maker in a dry, clean place.
- Do not wrap the cable around the appliance when storing it.
- Clean all jams and marmalades whilst they are still warm, once set they become harder to remove.
- Do not use any sharp objects or metal tools on the bread pan as it will scratch the non-stick coating.
- Do not clean the bread pan with steel wool or abrasive materials.

**Troubleshooting**

| No | Problem | Cause | Solution |
|---|---|---|---|
| 1. | Smoke is coming from the ventilation hole when baking. | • Some ingredients may have stuck to the heating element. During the first use, oil may be present on the surface of the heating element. | • Unplug the bread maker and clean the heating element when it has cooled.<br>• When using the bread maker for the first time, dry run the operation as instructed. |
| 2. | Bread bottom/crust is too thick. | • The keep bread warm function has been used for too long a period.<br>• The bread has been kept in the bread pan for too long a period resulting in a loss of water. | • Take bread out earlier to avoid this occurring. |
| 3. | It is very difficult to take the bread out. | • Kneader has stuck tightly to the shaft in the bread pan. | • After taking the bread out, put hot water into the bread pan with the kneader for 10 minutes, then take it out and clean. |
| 4. | Ingredients not evenly stirred and don't bake properly. | • Selected programme menu is incorrect.<br>• After operating, the cover was opened several times and the bread is dry, no brown crust colour.<br>• Stirring resistance is large, the kneader cant rotate and stir adequately | • Select the correct programme.<br>• Do not open the cover whilst the bread rises.<br>• Check the kneader hole, then take the bread pan out and clean the machine, return the bread pan. If it does not operate as normal, contact the authorized service facility. |
| 5. | Display "E01" after pressing "Start/Stop" button. | • The temperature in the bread maker is too high to make bread. | • Press the "Start/Stop" button and unplug the bread maker, then take the bread pan out and open the cover until the bread maker cools down. |



**Recipe:** Orange and Sultana Loaf

Colour selection: Dark/Medium/Light

| 750g | | 1000g | |
|---|---|---|---|
| Water | 280ml | Water | 365ml |
| Oil | 6 ½ small | Oil | 8 ½ small |
| Salt | 1 small spoon | Salt | 1 ½ small |
| Light brown sugar | 6 ½ small | Light brown sugar | 8 ½ small |
| White bread flour | 470g | White bread flour | 600g |
| Milk powder | 6 small spoons | Milk powder | 8 ½ small |
| Mixed spice | 2 small spoons | Mixed spice | 2 ½ small |
| Cinnamon | 1 small spoon | Cinnamon | 1 ½ small |
| Orange rind, zest | 1 | Orange rind, zest | 1 |
| Juice of an orange | 1 | Juice of an orange | 1 |
| Yeast | 1 ½ small | Yeast | 1 ½ small |
| Sultanas | ½ cup | Sultanas | ¾ cup |

*2. Sweet bread*

The Sweet Bread setting is for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning. Due to a longer phase of rising the bread will be light and airy.

**Recipe:** Sweet Bread

Colour selection: Dark/Medium/Light

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Water | 160ml | Water | 240ml | Water | 310ml |
| Oil | 2 big spoons | Oil | 2 big spoons | Oil | 4 big spoons |
| Salt | ½ small spoon | Salt | 1 small spoon | Salt | 1 ½ small spoon |
| Sugar | 4 big spoon | Sugar | 6 big spoons | Sugar | 8 big spoons |
| Milk powder | 2 big spoons | Milk powder | 3 big spoons | Milk powder | 4 big spoons |
| White Bread Flour | 250g | White Bread Flour | 375g | White Bread Flour | 510g |
| Essence | ½ small | Essence | ½ small | Essence | ½ small |
| Yeast | 1 ¼ small spoons | Yeast | 1 ¼ small spoons | Yeast | 1 ½ small spoons |



| | | | |
|---|---|---|---|
| 6. | Can hear motor noises but the dough isn't stirred | • The bread pan isn't fixed properly or dough is too large to be stirred. | • Check whether the bread pan is fixed in the correct position, the dough is made according to the recipe and the ingredients are weighed accurately. |
| 7. | Bread size is too large the cover cannot close | • Too much yeast has been used. To much flour has been used, there is too much water or environment temperature is too high. | • Check the factors in the cause box and reduce the amount accordingly. |
| 8. | Bread size is too small or bread has not risen. | • No yeast or the amount of yeast is not enough. The yeast may be inactive due to the water temperature being too high, yeast is mixed together with salt, or the environment temperature is low. | • Check the amount and performance of the yeast. Increase the environment temperature to the correct temperature. |
| 9. | Dough is so large it overflows the bread pan. | • Too much liquid has been used to make the dough soft. The amount of yeast used could also be excessive. | • Reduce the amount of liquids or yeast used. |
| 10. | Bread collapses in the middle when baking | • The flour used is not strong enough to make the dough rise.<br>• Yeast production rate is too rapid or the yeast temperature is too high.<br>• Excessive water makes dough too wet and soft. | • Use bread flour or strong powder.<br>• Make sure the yeast is at the correct temperature.<br>• Reduce the water in the recipe. |
| 11. | Bread weight is very large and is too dense. | • Too much flour or lack of water.<br>• There is too much fruit ingredients or too much whole wheat flour. | • Reduce flour or increase water.<br>• Check water temperature. |
| 12. | Middle of the bread is hollow after cutting the bread. | • Excessive water or yeast or no salt.<br>• Water temperature is too high. | • Reduce water or yeast and check salt.<br>• Check water temperature. |

| | | | |
|---|---|---|---|
| 13. | Bread surface has a lot of dry powder. | • There are strong glutinous ingredients in the bread such as butter or bananas etc.<br>• The mixture has been stirred inadequately or is short of water. | • Do not add strong glutinous ingredients into bread.<br>• Check the water content and if the bread maker has been setup correctly. |
| 14. | Crust is too thick and baking colour is too dark when making cakes or food with excessive sugar. | • The baking colour will become very dark because of high sugar levels. | • If baking colour is too dark for the recipe due to excessive sugar, press Start/Stop to interrupt the programme for 5-10 minutes ahead of the intended finishing time. Before removing the bread you should keep the bread or cake in the bread pan for about 20 minutes with the cover closed. |
| 15. | LED indicates “EEE” or “HHH” | • Defect with temperature detector | • Return to customer services |
| 16 | LED indicates “E00” | • Temperature inside the unit is lower –10˚c | • Return to customer services |



**Menu Functions**

**Please note:**

The bread maker comes with a measuring spoon which is used in the following recipes. However this can be converted to:

Small spoon = 1 tsp

Big spoon = 1 tbsp.

*1. Soft Bread*

For white and mixed breads that mainly consist of wheat flour or rye flour. The bread has a compact consistency.

| 500g | | 750g | | 1000g | |
|---|---|---|---|---|---|
| Water | 160ml | Water | 240ml | Water | 310ml |
| Oil | 2 big spoons | Oil | 2 big spoons | Oil | 2 big spoons |
| Salt | ½ small spoon | Salt | 1 small spoon | Salt | 1 ½ small spoons |
| Sugar | 1 big spoon | Sugar | 2 big spoons | Sugar | 3 big spoons |
| Milk powder | 2 big spoons | Milk powder | 3 big spoons | Milk powder | 5 big spoons |
| White Bread Flour | 300g | White Bread Flour | 400g | White Bread Flour | 520g |
| Yeast | 1 small spoon | Yeast | 1 small spoon | Yeast | 1 ½ small spoons |

**Recipe:** White Bread

Colour selection: Dark/Medium/Light